



Dear E-news recipients,

News on the Centre for Food Safety (CFS) online:

(1) Monthly Report on Results of Compliance Test for Nutrition Labelling and Declaration of Allergens under the Food and Drugs (Composition and Labelling) Regulations (for the month of June 2024)

CFS has been testing, among other things, nutrients and allergens in prepackaged food samples for compliance under the Regulations. Results of compliance test since January 2012 have been published on the CFS website in the form of monthly reports, which include details of the food samples with discrepancies between labelled and tested nutrient values. Results of those food samples with food allergens detected but undeclared are also published from 1 April 2012 onwards.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/NL_Compliance_Test_Results_JUN_2024.html

(2) CFS announces test results of targeted surveillance on nutrition labelling of prepackaged yoghurts and yoghurt drinks

CFS of the Food and Environmental Hygiene Department today (July 26) released the test results of a targeted food surveillance project on the nutrition labelling of prepackaged yoghurts and yoghurt drinks. The results of 40 samples tested were all satisfactory.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/press/20240726_11081.html

(3) Roving Exhibitions on Food Safety in 2024

CFS holds a series of exhibitions across the territory every year. Panels covering different topics such as food safety and nutrition are shown to enhance public knowledge on how to make safe and suitable food choices. **Five** roving exhibitions will be held in **Aug** 2024.

Please click into the webpage for details:

https://www.cfs.gov.hk/english/whatsnew/whatsnew_act/whatsnew_act_roving_exhibition_2024.html

(4) *Bacillus cereus* in Processed Food

Recently, there were incidents involving prepackaged food products that had been

contaminated with excessive amount of *Bacillus cereus*. Please click into the webpage to learn more about the risks of *Bacillus cereus* in processed food and the importance of temperature control:

https://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_97_01.html

Centre for Food Safety

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